

BUNNY CUPCAKES

What you will need:

Cake: 12 Cupcakes of your choice

Icing: 1 recipe Kids' Buttercream (see bake) and/or Kids' Chocolate Buttercream (up to 6 ounces melted dark chocolate to mix with Kid' Buttercream), and/or Matt's Fudge (see bake) according to what's appropriate for your design.

Decoration: The amounts of chocolate may differ slightly depending on the colored bunny you choose. To be on the safe side, have approximately 1/2 cup dark wafer chocolate and 1 ½ cups white wafer chocolate on hand to make bunny heads and tails.

Colors: Green liquid gel color and pink candy color.

Miscellaneous: one 12-mold muffin pan, pastry cones, bunny templates (download), 1 half sheet pan or flat work surface, parchment paper or cellophane

How to:



1. Melt the dark wafer and white wafer chocolates separately. Using the template provided make 12 bunny heads and 12 bunny tails as illustrated in the "Chocolate Method" (for more information refer to our book the Whimsical Bakehouse-Fun to Make Cakes that Taste as Good as They Look or the Chocolate Portrait in Step-by-Step). To make 12 bunnies you will need approximately 2 tablespoons dark chocolate, 2 tablespoons light brown chocolate, 2 tablespoons white chocolate, and 2 tablespoons pink chocolate. Set aside the completed designs to harden.



2. Bake the cupcakes and let them cool completely. For best results, freeze for at least 1 hour.



3. Prepare the icing(s) of your choice. Prepare between 2 tablespoons to ¼ cup green buttercream. Ice the cupcakes with icing(s) of your choice. Each cupcake will need approximately 2 tablespoons of buttercream.



4. Invert, and place the designs on the cupcakes, pressing to set when needed. If the icing has set already, put a dot of icing on the underside of each design and place it right side up on the cupcake.



5. Place the green buttercream in a pastry cone, cut a medium hole at the tip and pipe grass around the bottom edge of the cupcake, so it looks like the bunny is sitting in a field of grass. For fullest flavor, serve the cupcakes at room temperature.